

# NEW YEAR'S EVE 2018

## FIRST COURSE

### JUMBO LUMP CRAB CAKES \$20

*Succotash, Lemon Caper Aioli*

### ESCARGOT \$16

*Garlic Butter, Mushrooms*

### CALAMARI \$24

*Pepperoncini Peppers, Garlic Chips, Anchovy Dressing*

### COUNCIL OAK BACON \$16

*Frisée & Green Apple Salad, Calvados Reduction*

### CHOPPED SALAD \$13

*Romaine, Red Onion, Grilled Corn, Bacon, Blue Cheese  
Dried Cranberries, Candied Walnuts, Creamy White Balsamic Dressing*

### CAESAR SALAD \$13

*Caesar Dressing, Shredded Parmesan, White Anchovies, Crouton*

### JUMBO SHRIMP COCKTAIL \$20

*Horseradish Cocktail Sauce*

### LOBSTER BISQUE \$13

*Lobster, Crème Fraîche, Brandy*

## MAIN COURSE

### 8 OZ. FILET MIGNON \$40

### 12 OZ. DRY AGED NEW YORK STRIP \$49

### 24 OZ. DRY AGED BONE IN RIBEYE \$65

### 12 OZ. DRY AGED COLORADO LAMB CHOPS \$52

### 10 OZ. JAPANESE A4 WAGYU STRIP MKT

### HALIBUT FRANÇAISE \$44

*Little Neck Clams, Escarole, Cannellini Bean Stew*

### VEAL CHOP PARMESAN \$54

### TUSCAN ROASTED CHICKEN \$31

*Roasted Potatoes, Italian Sausage, Broccoli Rabe*

## SIDES

### GARLIC MASHED POTATOES \$9

### DUCK FAT HASH BROWNS \$12

### BALSAMIC BASTED MUSHROOMS \$12

### LOADED BAKED POTATO \$9

### CREAMED SPINACH \$9

### LOBSTER MAC & CHEESE \$18